

The background image shows a restaurant interior with a dark, textured ceiling, a large cylindrical pendant light with multiple bulbs, and arched windows. A dark leather tufted booth is visible on the right. A semi-transparent blue rectangle covers the center of the image, containing white text.

THE PHOENIX KITCHEN & COCKTAILS

# Private Events

Modern Food • Attentive Waitstaff • Sophisticated Atmosphere  
Customizable menus

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Available Tuesday - Sunday: 11:30 am - 2:30 pm

Baby Shower  
Wedding Shower  
Baptism  
Communion  
Birthday  
Celebration of Life  
Company event

# Plated Option

## For the Table

Cast Iron Baked Bread with Whipped Butter

- add -

Bruschetta (+2)

Saganaki (+3)

Lamb Meatballs (+3)

## Salad Course

House Salad with Lemon Thyme Vinaigrette

- or -

Chopped Salad with Creamy Red Wine Dressing (+2)

## Choose 1 Entree for the Entire Group

Chicken Breast Vesuvio

Herb Marinated Salmon

Pasta Primavera

Seasonal Pork Tenderloin

Prime Rib (+9)

Beef Tenderloin (+12)

*Offer guests a choice of all entrees (+5)*

*(Must give exact counts prior to party and provide place cards with selection.)*

*Includes N/A Fountain Drinks, Iced Tea and Coffee*

**The Phoenix Kitchen is 100% seed oil free! All fried items are prepared in traditional Beef Tallow.**

**\$32.00 Per Person (Dinner hours add \$6 per person)**

Tab Bar Available

Bottomless Mimosa's add \$10 per person (2.5 Hours)

Facility Charge \$300    Service Charge 20%    Sales Tax 8.25%

Food and Beverage Minimum of \$1,850 + Service + Tax

\$250 Non-Refundable Deposit Applied to Final Bill

Start Time 11:30 am / End Time: 2:30 pm

Max - 50 Guests

\*\*These items may be served raw or under cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. While we offer allergen-free options, our kitchen is not allergen free and we are unable to guarantee that any item can be completely free of allergens.

Notice to Consumers - Please communicate any food allergies to an employee of the establishment.

# Family Style

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## STARTERS

Cast Iron Baked Bread with Whipped Butter

- add -

Bruschetta (+2)

Saganaki (+3)

Lamb Meatballs (+3)

## SALAD COURSE

House Salad with Lemon Thyme Vinaigrette

- or -

Chopped Salad with Creamy Red Wine Dressing (+2)

## ENTREES

Choose 2

Chicken Breast Vesuvio    Herb Marinated Salmon

Wild Mushroom Risotto    Pork Loin, Peach Bourbon Glaze

Pasta Pomodoro    Pasta Primavera    Prime Rib (+9)    Beef Tenderloin (+12)

## ACCOMPANIMENTS

Choose 1

Loaded Mashed Potatoes    Crispy Potatoes    Grilled Asparagus    Vegetable Medley

Includes N/A Fountain Beverages, Iced Tea, Coffee

\$28.00 Per Person (Dinner hours add \$6 per person)

**The Phoenix Kitchen is 100% seed oil free! All fried items are prepared in traditional Beef Tallow.**

Tab Bar Available

Bottomless Mimosa's add \$10 per person (2.5 Hours)

Facility Charge \$300    Service Charge 20%    Sales Tax 8.25%

Food and Beverage Minimum of \$1,850 + Service + Tax

\$250 Non-Refundable Deposit Applied to Final Bill

Start Time 11:30 am / End Time: 2:30 pm

Max - 90 Guests

Notice to Consumers - Please communicate any food allergies to an employee of the establishment.

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# Celebration of Life Menu

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- Served Family Style •

## STARTERS

Cast Iron Baked Bread with Whipped Butter  
add  
Bruschetta (+2)  
Saganaki (+3)  
Lamb Meatballs (+3)

## SALAD COURSE

House Salad with Lemon Thyme Vinaigrette  
- or -  
Chopped Salad with Creamy Red Wine Dressing (+2)

## ENTREES

*Choose 1*

Chicken Breast Vesuvio    Herb Marinated Salmon  
Pork Loin, Peach Bourbon Glaze  
Beef Tenderloin (+12)    Prime Rib (+9)

*Choose 1 Pasta*

Pasta Pomodoro    Wild Mushroom Risotto    Pasta Primavera

## ACCOMPANIMENTS

*Choose 1*

Loaded Mashed Potatoes    Crispy Potatoes    Grilled Asparagus    Vegetable Medley

\$24.00 Per Person (Dinner hours add \$6 per person)

**The Phoenix Kitchen is 100% seed oil free! All fried items are prepared in traditional Beef Tallow.**

Tab Bar Available

Bottomless Mimosa's add \$10 per person (2.5 Hours)

Discounted Facility Charge \$250    Service Charge 20%    Sales Tax 8.25%

Food and Beverage Minimum of \$1850 + Service + Tax

\$250 Non-Refundable Deposit Applied to Final Bill

Start Time 11:30 am / End Time: 2:30 pm

Max - 130 Guests

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# Shower Buffet Packages

Event Time: 11:30 – 2:30

## BRUNCH

## LUNCH

### BOTH INCLUDE:

Unlimited Fountain Beverages & Coffee Station

Unlimited Mimosa's for 2.5 hours

Baked Caramel Apple French Toast

Smokehouse Bacon

Maple Sausage Links

Breakfast Potatoes

Fresh Fruit

Scrambled Eggs

or

Homemade Quiche

(Choose 1)

Plain, Denver or Cheddar

Garden Salad

*Lemon Vinaigrette Dressing*

Parker Rolls

Smoked Salt Butter

Roasted Vegetables

Crispy Red Potatoes

Greenhouse Pasta

Grilled Salmon

or

Herb Marinated Chicken Breast

## ENHANCEMENTS

Biscuits & Gravy +6

Avocado Toast +5

Bagel and Lox +7

\$30.95 per person + service + tax

Dinner hours add \$6 per person

Facility Charge \$300

(use of space for 4 hours, 30 minute setup, 3 hour shower, 30 minute clean up)

A Food & Beverage minimum of \$1,850 + Service + Tax must be met for the private use of The Phoenix.

**The Phoenix Kitchen is 100% seed oil free! All fried items are prepared in traditional Beef Tallow.**

## CHILDREN'S OPTIONS

*Under Age 12*

Grilled Salmon & Vegetables

Chicken Tenders & Fries

Cheeseburger & Fries

**\$13.95 Per Plate**

## DESSERT OPTIONS

BYOD (Bring Your Own Dessert) +\$75

Gelato +\$6

Carrot Cake/ Cheese Cake +\$7

Cupcake Assortment \$45 per Dozen

Gourmet Doughnut Assortment \$45 per Dozen

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# Terms & Conditions

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**Final Menu, Guest Count are due 1 Week Prior to the Event.**  
**Payment of Cash or Credit Card are Due day of event**

A nominal Facility Charge of \$300 applies to all events.

The Facility Charge allows for the use of the space for a total of 4 hours, (including 30 minutes prior to the event for setup, 3 hours for the event and 30 minutes after the event to vacate the room of gifts and guests).

The Facility Charge includes the use of tables, chairs, linen napkins, plates, glassware, silverware and restrooms. Events are held from 11:30am-2:30pm.

A Non-Refundable Deposit of \$250 is required to secure the reservation and will be applied toward the final bill.

\$75 BYOD (Bring Your Own Dessert) charge applies if you bring in your own dessert.

We will display, provide plates, silverware and wrap any leftovers.

A Food and Beverage minimum of \$1,850 + Service + Tax net must be met for the private use of The Phoenix.

**WE DO NOT PERMIT:** glitter, confetti, flower petals, scatter diamonds or anything that might damage furnishings.  
**NO OPEN FLAMES** (i.e. candles.) Only battery operated candles are allowed within your centerpieces - no exceptions.  
**CENTERPIECES ARE THE ONLY ALLOWABLE DECORATION.** No taping or hanging of any signage allowed.

We reserve the right to refuse alcohol service to any person without legal verification of age. Absolutely no underage drinking will be permitted on premises, even if accompanied by parent or legal guardian. NO EXCEPTIONS.

We will not assume responsibility for damaged, lost or stolen items left prior to, during or following an event.

No outside food or beverage may be brought in without prior consent from management.

When an event is cancelled for any reason, your non-refundable deposit is forfeited NO EXCEPTIONS.  
Once an event has been paid, no refunds will be given for any reason.

Any additional guests/charges are payable the day of the event.

Prices and menus subject to change at any time.

If additional set up time is required, a fee of \$100 per 1/2 hour charge will apply.

By providing a deposit, the customer acknowledges and agrees to the terms and conditions.

By signing below, all agree to fulfill the obligations and responsibilities of this contract.

**Per Illinois law, sales tax must be charged and collected on all items and services and all prices are subject to: 20% service charge and 8.25% sales tax.**

Final Details/Payment Due:\_\_\_\_\_

Event Date:\_\_\_\_\_

Manager : \_\_\_\_\_

Signature & Date:\_\_\_\_\_